

COSTICK CAFE DINE-IN MEAL PROGRAM

Our Congregate Dining program is now located in Shannon Hall with full-service dining in returning (all meals must be eaten on the premises). Some key points:

You need to preregister by 11 a.m. the day before to reserve your meal. No walk ins.

Service will be from 12 – 12:30 p.m.

Meals must be reserved at least one day in advance by 11 a.m. (ex. If you would like a meal on Monday

September 8, you need to reserve by Friday, September 5 at 11 a.m.) Save a phone call. Order all your meals for several days or the month in advance.

All meals must be reserved in advance.

Reserve your meal by calling 248-473-1830.

- Meals are available **only from 12 – 12:30 p.m. in Shannon Hall**
- No exceptions to posted meal.
- Donation age 60+ \$3.50, under 60 \$6.00.

Procedure upon arriving at the Costick Center:

- Enter the Costick Center at door A.
- Swipe i.d. card at registration desk, proceed to Shannon Hall.
- Sign in for lunch and pick up envelope for donation.
- Place donation envelope in box and pick up lunch.
- **The congregate meal is plated for you to eat in Shannon Hall. No carry-out.**
- **No lunch on September 1.**

Nutrition services are funded through Title III, Older Americans Act Funds & distributed through the AgeWay Nonprofit Senior Services and the Office of Aging and Adult Services Agency. Complies with terms and regulations of Title V of Civil Rights Act of 1964 as amended in Section 504 of the Social Rehabilitation Act of 1973. Equal opportunity employee program.

COSTICK DINE-IN MEAL PROGRAM

September 2025

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 CENTER CLOSED 	2 Stuffed Pepper, Roasted Potatoes, Vegetables Blend, Apple	3 Turkey/Gravy, Mashed Potatoes, Garden Salad, Nantucket Vegeta- ble Blend, Hot Cherry Dump Cake	4 Asian Meatballs, Egg Noodles, Asian Blend Vegetables, Spinach Salad, Nectarine	5 Mac & Cheese, Stewed Tomatoes, Normandy Blend Vegetables, Peach	6
7	8 Stuffed Cabbage, Mashed Potatoes, Vegetable Blend, Orange	9 Italian Chicken Parmesan, Penne Pasta, Italian Vegetables, Garden Salad, Plum	10 Beer Batter Cod Fish, Brown & Wild Rice, Capril Blend Vegetables, Cantaloupe	11 Chicken Fried Steak, Gravy & Whipped Pota- toes, Green Beans, Applesauce	12 BBQ Pulled Pork, German Potato Salad, Northwest Vegetable Blend, Nectarine	13
14	15 Chicken Drumstick, Roasted Sweet Potato, French Green Beans, Plum	16 Chili Lime Tilapia, Brown & Wild Rice, Caribbean Vegetable Blend, Super Slaw, Banana	17 Chicken Tortilla Casserole, Brocco- li, Refried Beans, Red Grapes	18 Baked Ham w/ Orange Sauce, Au gratin Potatoes, Brussel Sprouts, Tropical Fruit Cup	19 Mostaccioli with Meat Sauce, Italian Vegetable Blend, Apple	20
21	22 Brats, Sauerkraut, Carrots & Potatoes, Pear	23 Chicken Alfredo Lasagna, Venetian Blend Vegetables, Gar- den Salad, Orange	24 Beef Tacos, Mexican Rice, Normandy Vegetable Blend, Fruit Cup	25 BBQ Chicken Breast, Vegetarian Baked Beans, Spinach, Peach	26 Parmesan Crusted Salmon, Sweet Corn Bake, Malibu Vegetable Blend, Apple	27
28	29 Chicken Teriyaki, Vegetable Fried Rice, Asian Vegetable Blend, Orange, Fortune Cookie	30 Spanish Cheese Omelet, Malibu Blend Vegetables, Hash Brown Potatoes, Peach Salsa, Blueberry Muffin	Lunch will be served in Shannon Hall.	Highlighted dates, lunch will be served in Casey.		

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